

Elephant Ears



County fair junk food made with puff pastry, sugar and cinnamon and baked

Makes about 24

3/4c sugar

1 puff pastry sheet

2t cinnamon

Parchment paper

Let puff pastry sit at room temperature for 45 minutes. Preheat oven to 400.

Sprinkle about 1/4c sugar over work surface. Roll out puff pastry to 10x12. Sprinkle with 1/4c sugar and cinnamon.

Roll the left side of the pastry inward, stopping in the middle of the dough. Repeat with right side. The two sides should meet in the middle and touch. Press the two sides together and let the dough chill in the refrigerator for at least 30 minutes.

Slice roll in 1/2" thick slices and lightly sprinkle sugar onto each side. Pinch and press the two sides together to ensure they don't unroll during baking. Bake on parchment lined baking sheets for 10~15 minutes. These will increase in size and spread so leave lots of room between each slice.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com